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Boylston Congregational Church

HOME DEPARTMENT  
COOK \* BOOK

EDITED BY  
MRS. HERBERT A. BARKER  
AND  
MISS HELEN S. WHITNEY

"We may live without friends,  
We may live without books,  
But civilized man  
Cannot live without cooks."

—MEREDITH

JAMAICA PLAIN, *Mass.*  
PRINTED BY J. ALLEN CROSBY  
1906



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The Home Department of Boylston Sunday School, now in its tenth year, is one of the most important activities of the Church. Since the close of its first year it has been under the most efficient leadership of Miss Helen S. Whitney, to whose loving devotion is mainly due its great success. Her earnest labors, with those of her zealous assistants, have resulted in a steady, healthy growth from the original membership of forty, until it now numbers more than one hundred, and is not only entirely self-supporting, but of considerable financial help to the Church.

Its greatest value, however, is spiritual. A great stimulus has been given to the study of the Bible in our midst. Parents have taken up the study of the same lessons given their children in the Sunday School. Thus the interest of both is greatly increased in the Bible, the School, and the Church, while through its visitors, the Home Department has established a vital bond of love and sympathy between the Church and many who would not otherwise come under its influence.

HARRIET THAYER KINNEY.

*NOTE.—The Home Department was organized by Mrs. Kinney in 1896.—Ed.*

## Bread and Breakfast Cakes.

*"The very staff of life;  
The joy of the husband,  
The pride of the wife."*

### Oatmeal Bread.

2 cups rolled oats, 1 tablespoon lard, 2 cups hot water, 1 teaspoonful salt, 1 cup cold water,  $\frac{1}{2}$  yeast cake,  $\frac{1}{2}$  cup molasses, enough flour to knead. Pour the hot water over the rolled oats, then add the cold water, lard, molasses, salt and yeast, then add flour and knead the same as white bread. Makes two loaves.—MRS. R. ROBINETTE.

### Parker House Rolls.

2 cups scalded milk, 3 tablespoons butter, 2 tablespoons sugar, 1 teaspoon salt. Add butter, sugar, and salt to milk. When lukewarm add dissolved yeast cake, and 3 cups flour. Beat thoroughly, let rise until light. Add enough flour to knead, and let rise again. Knead again, and roll to one-half inch thickness. Cut out with biscuit cutter, brush over one-half with melted butter, fold, and place in pan one inch apart. Let rise and bake in hot oven.—C. E. HOWE.

### Excellent Buns.

Dissolve  $\frac{1}{2}$  yeast cake in  $\frac{1}{2}$  cup water. Heat  $\frac{1}{2}$  pint of milk, and when scalded add large tablespoon butter and  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  teaspoon salt. When cool, add yeast,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon nutmeg,  $\frac{1}{2}$  cup currants, and flour enough to make soft dough. Knead until smooth, keeping as soft as possible. Let rise over night. In morning, put in pan, and when well raised bake 25 minutes or until done.—MRS. FREDERIC KNAPP.

*To cut freshly made brown bread, pass a new white string around the loaf, cross the ends and then pull them out to their full lengths.—From "Good Housekeeping."*

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### Brown Bread.

1 cup rolled oats, 1 cup Indian meal, 1 cup flour, 2 cups milk, large  $\frac{1}{2}$  cup molasses, salt, 1 teaspoon soda. Either milk or water may be used.—MILLICENT BROOKS.

### Brown Bread.

2 cups graham flour, 1 cup Indian meal,  $\frac{1}{2}$  cup white flour,  $\frac{1}{2}$  teaspoon salt,  $\frac{3}{4}$  cup molasses, 1 teaspoon soda dissolved in cold water, beat thoroughly with the molasses; 1 cup milk, 1 cup water.  $1\frac{1}{2}$  cups chopped raisins may be added if desired. Steam 2 $\frac{1}{2}$  hours.—MRS. A. B. HICKS.

### Plain Brown Bread.

$1\frac{1}{2}$  cups Indian meal,  $1\frac{1}{2}$  cups flour, 1 cup rye meal, 1 cup molasses, 1 teaspoon soda, 1 teaspoon salt; sour milk or water to make the thickness of a pudding. Steam 3 hours. Put in a well-greased lard pail.—HELEN S. WHITNEY.



*If the stone bread jar be covered with a square of thin white cloth, held in place by a band of white hat elastic, all dust will be kept out, and the passing of the air through the cloth prevents mold.—From "Good Housekeeping."*



### Blueberry Cake (or Bread).

2 even cups flour, 1 heaping teaspoon Royal baking powder,  $\frac{3}{4}$  cup sugar, sift. Rub in thoroughly butter size of egg, stir in 1 cup blueberries, then add to above 1 cup of milk. Bake 30 minutes. (5 minutes before taking from oven butter the top). Eat hot with butter in place of biscuits.—MRS. HENRY COLEMAN COTTLE.

### Old-fashioned Johnny Cake.

1 cup flour, 1 cup fine yellow corn meal,  $\frac{1}{2}$  cup sugar,  $1\frac{1}{2}$  teaspoons salt, 2 teaspoons baking powder, 1 egg well beaten, 1 cup milk, 1 tablespoon butter (softened). Mix in order given, beat well, pour into a well-greased pan, and bake in a moderate oven from 20 to 25 minutes.—HATTIE DELLIT.

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### **Sweet Milk Corn Cakes.**

2 tablespoons sugar, butter the size of an English walnut. Cream sugar and butter, add 1 egg well beaten, 1 cup sweet milk in which dissolve  $\frac{1}{2}$  teaspoon soda; 1 cup flour, 1 cup Indian meal, 1 teaspoon cream of tartar.—MILLICENT BROOKS.

### **Corn Meal Cake.**

1 egg,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup melted butter, 1 cup milk,  $\frac{1}{4}$  cup corn meal,  $1\frac{1}{2}$  cups flour, salt, 1 heaping teaspoon baking powder. Bake about 30 minutes in slow oven.—MISS ALLEN, Matron at Aged Couples' Home.

### **Our Sunday Morning Muffins.**

1 egg well beaten, 1 cup milk, 1 cup flour, and a pinch of salt. Have muffin tins buttered and almost hot; bake in quick oven. The above amount will make six.—MARY L. STONE.

### **Griddle Cakes.**

1 pint sour milk, 1 teaspoon soda dissolved in milk. 1 pint flour, little salt, 1 or 2 eggs or not as you prefer. Fry on hot griddle.—E. F. KINGSBURY.

### **Pop-overs.**

2 eggs, 2 cups flour, 2 cups milk, 1 teaspoon salt. The whole secret lies in beating ingredients well.—MISS WILDER.

### **Pop-overs.**

1 cup flour, 1 saltspoon salt, 1 cup milk, 1 egg, yolk and white beaten separately. Mix salt and flour, add part of the milk until smooth paste is formed; add remainder of milk with beaten yolk and lastly the white, beaten stiff. Cook in hot gem pan in a quick oven a half hour.

### **French Toast.**

Beat 2 eggs in a shallow dish, add 1 teaspoon sugar, a pinch of salt, 2 cups milk. Soak ten slices of stale bread in the custard, drain and brown them on each side on a well-buttered griddle. Spread them with jelly or marmalade, and pile them lightly on a dish. Serve at once.—HELEN S. WHITNEY.

### **Breakfast Cereal.**

1 pint boiling water, 1 teaspoon salt,  $\frac{1}{2}$  cup white corn meal. Cook in double boiler one hour.—JULIA H. FISK.



## Meats.



*"Some hae meat and canna' eat,  
And some would eat that want it.  
But we hae meat and we can eat,  
So let the Lord be thankit."—Burns.*



### Meat Souffle.

Melt 1 tablespoon butter, add 1 tablespoon flour. To this add slowly 1 cup hot milk, season with salt and pepper, add 1 cup chopped meat—if ham, do not use as much—and let it boil one minute. Add the yolks of 4 eggs. Set away to cool. Half an hour before serving add beaten whites. Pour into buttered dish and bake twenty minutes. Serve at once.—**MRS. MENDELL.**

### Chicken a la Maryland.

Cut up chicken as for fricasse. Take hearts, livers, gizzards, necks, filets and back bones and make broth of same. Put pieces of chicken in a pan in a hot oven for about 5 minutes, then dip into beaten egg and dress with cracker crumbs. Fry bacon enough for two slices to a person. Fry chicken in bacon fat; if there is not enough fat add lard to it. When the chicken is done put it back into the pan and set in oven to keep hot until the sauce is ready.

Make a white sauce of the broth (strained and seasoned with salt and pepper) and one cup of cream (or milk). Thicken with corn starch. Serve chicken on platter with bacon and white sauce.—**HENRY C. COTTLE.**

### "The Last of the Ham."

The following recipe is a delicious way to use the "last of the ham":—Put a thick slice of bread in one pint of milk until very soft. Put the finely chopped ham, well seasoned, in a baking dish and spread over it the bread pulp. Bake a delicate brown and serve hot.—**MABEL HOWE.**

### Nice Warmed-over Potatoes.

Cut cold boiled potatoes in small dice. Mix with salt and melted butter. Put in oven and warm, do not brown.—MRS. FREDERIC KNAPP.

### Clam Fritters.

2 eggs, a little salt, 1 cup of milk, enough flour to make a stiff batter, 1 pint of clams chopped and drained through a colander. Drop in hot fat.—MRS. EDITH M. DREW.

### Omelet.

Beat the yolks of three eggs. Add  $\frac{1}{2}$  of a cup of milk and 1 tablespoon of flour. Cook as for ordinary omelet. When about ready to take up, pour on one side of the omelet the whites of eggs beaten to a stiff froth and turn the omelet over it. The steam cooks it through in a minute or two. Slip it on to a hot platter and serve at once.—MARY A. FULLER.



*Sliced ham, first freshened, parboiled, then covered with sweet milk, pepper, a little butter if desired, and cooked in the oven for about half an hour, is most delicious.—From "Good Housekeeping."*

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## Salads and Salad Dressing.



*"Back to the world he'd turn his fleeting soul,  
And plunge his fingers in the salad bowl."*



### Salad Dressing.

Beat 1 egg, add  $\frac{1}{2}$  teaspoon mustard,  $\frac{1}{2}$  teaspoon pepper,  $\frac{1}{2}$  teaspoon salt, 2 tablespoons melted butter, 3 tablespoons cream or milk, and 2 of sugar. Stir well together and add 9 tablespoons vinegar. Set dish in another of boiling water and stir till contents thicken.—MRS. E. G. BACON.

### Salad Dressing.

1 egg, 1 cup vinegar,  $\frac{1}{2}$  cup milk, 1 teaspoon mustard, 1 teaspoon flour,  $\frac{1}{2}$  teaspoon salt, 1 tablespoon sugar, 1 tablespoon butter (good). Beat egg, sugar, flour, salt and mustard together, then add vinegar, then milk poured slowly, and stir rapidly; let come to a boil, then add the butter, boiling five minutes slowly. Will keep for weeks in a sealed bottle.—E. FORBES.

### Boiled Dressing.

Yolks of 3 eggs beaten, 1 teaspoon mustard, 2 teaspoons salt,  $\frac{1}{2}$  saltspoon cayenne, 2 tablespoons sugar, 2 tablespoons melted butter or oil, 1 cup cream or milk,  $\frac{1}{2}$  cup hot vinegar, beaten whites of 3 eggs. Cook in double boiler until it thickens.—E. F. KINGSBURY.

### French Dressing.

$\frac{1}{2}$  teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, 2 tablespoons vinegar, 4 tablespoons olive oil. Mix ingredients and stir until well blended. Very easily prepared. Multiply receipt until desired quantity is made.—*Miss Farmer's Cook Book.*

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*To bring back mayonnaise that is curdled take a large lump of ice and rub it quickly through the mayonnaise for a couple of minutes. Then take it out and stir very briskly.—From "Good Housekeeping."*



### Egg Salad.

Take 6 hard-boiled eggs. Chop whites fine. Mash the yolks. Mix with dressing given below until a smooth paste is formed. Then mold into balls the size of large marbles. Season chopped whites with same dressing to taste, adding, if preferred, a little vinegar for both yolks and whites. Make nests of crisp lettuce leaves filled with chopped and seasoned whites. Decorate with the yellow balls made from yolks. Use any preferred receipt for dressing. For this egg salad Durkee's Prepared Salad Dressing is especially good, being more highly seasoned than most. Even to this I add some vinegar. This dressing may be obtained of most grocers.—HARRIET THAYER KINNEY.

### Egg Salad.

Take as many eggs as needed, boil them until perfectly hard. Take out the yolks carefully, chop the whites very fine. Arrange lettuce leaves on a dish making nests of the whites of the eggs, and put one yolk in each nest. Pour salad dressing over the whole.—MARY A. FULLER.

### Tomato Jelly Salad.

Simmer for ten minutes  $\frac{1}{2}$  can tomatoes, 3 cloves, little salt, pepper and mace; few drops of onion juice if you wish. Add  $\frac{1}{2}$  box of gelatine (soaked in cold water) and stir till dissolved; strain in jelly tumblers, filling the tumblers about half full. Serve on lettuce leaves and garnish with mayonnaise dressing.—MARY A. FULLER.



*Have you ever served poached eggs on nicely browned rounds of sweet potato?—From "Good Housekeeping."*



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### Salmon Salad.

To a one pound flat can of best salmon or lobster, chopped fine, add 1 or 2 hard boiled eggs, also chopped fine, and a few leaves of lettuce cut fine. When ready to serve mix in about a cup of dressing. Serve on lettuce leaves with a slice of hard-boiled egg on each.—MRS. E. P. FORBES.

### Cabbage Salad.

$\frac{1}{2}$  pint vinegar, 1 egg,  $\frac{1}{2}$  small cabbage,  $\frac{1}{2}$  cup sugar, butter size of walnut, 1 teaspoon salt, pepper and mustard. Beat the egg, sugar, and spices together, and stir in the vinegar when it boils. Let all boil up and then pour hot over the chopped cabbage.—MRS. JAMES WILSON.

### Potato Salad.

Boil 4 eggs 20 minutes, cut in small pieces, and add about the same amount of cold potato cut in dice. Cover with dressing. One small raw onion, cut very fine, may be added if desired.—A FRIEND.

### Lettuce, Walnut and Apple Salad.

Prepare the lettuce leaves, cut over them in thin slices three apples (Baldwins are best). Chop fine  $\frac{1}{2}$  pound English walnuts; serve with mayonnaise or boiled dressing.—MABEL HOWE.

### Nut Salad.

Have ready the meats of English walnuts in even halves. Roll into small balls Neuchatel cheese and press each ball firmly together with two halves of a nut so that you have a nut resembling a cream-walnut in confectionery. Lay three or four of these nuts upon a leaf of lettuce and serve with mayonnaise.—MRS. MENDELL.



*"To make them one must have a spark of genius."*

### Grape Salad.

Malaga grapes cut in halves and seeded. Tender lettuce thickly sprinkled with halved grapes. French dressing. Do not cut grapes more than half an hour before serving or they will discolor. Keep them on ice, so as to be very cold. Pour dressing over about five minutes before serving. A very nice salad.—CLARA V. COTTLE.

### Apple Salad.

Fill salad dish with apples cut in dice, with which has been mixed  $\frac{1}{2}$  cup of English walnuts broken in pieces, and  $\frac{1}{2}$  cup of celery also cut in small pieces. Over the top pour a thin boiled dressing.—MRS. BARKER.



*To keep apples from spoiling put them where the children can get at them.*



### Pineapple Salad.

A delicious salad is made of one can of pineapple chopped fine and one-half cup celery cut in small pieces. Serve with a thin dressing.—MISS ESTELLE WHITE.

### Roast Pork Salad.

The remains of the pork roast may be chopped fine, mixed with salad dressing, and arranged on lettuce leaves. This tastes much like chicken salad. The last of the veal may be used in the same way.—MRS. BARKER.



*"Oh, herbaceous treat,  
'Twould tempt the dying anchorite to eat."*

## Cakes, Cookies, etc.



*"With weights and measures just and true,  
Oven of an even heat,  
Well-buttered tins and quiet nerves,  
Success will be complete."*



### Chocolate Cake.

$\frac{1}{2}$  cup butter, 1 cup sugar, 2 eggs,  $\frac{1}{2}$  cup milk,  $\frac{1}{2}$  cup flour with 2 tablespoons grated chocolate. Beat all thoroughly, then add 1 cup flour in which has been mixed 2 teaspoons of baking powder. Beat again for five minutes.—HARRIET THAYER KINNEY.

### Sponge Cake.

2 eggs, whites and yolks beaten separately, add 1 cup sugar, beat. 1 cup sifted flour, 1 teaspoon baking powder, beat well. Flavor to taste, add  $\frac{1}{2}$  cup boiling water, beat again till smooth. Bake in quick oven. Frost.—LELA MAY SIGSWORTH.



*A pinch of cream of tartar added to the half beaten whites of eggs and then the beating continued will keep the whites from falling back again before being used.—From "Good Housekeeping."*



### Never-failing Sponge Cake.

3 eggs,  $1\frac{1}{2}$  cups sugar, 1 teaspoon baking powder,  $\frac{1}{2}$  cup cold water,  $1\frac{1}{2}$  cups flour, little salt.—MRS. S. E. FULLER.

### Dainty Vanilla Wafers.

1 cup sugar,  $\frac{1}{2}$  cup butter, 4 tablespoons milk, 1 teaspoon vanilla, 1 egg,  $1\frac{1}{2}$  teaspoons cream of tartar,  $\frac{1}{2}$  teaspoon soda, flour to roll very thin. Cut in very small fancy shapes.—HATTIE DELLIT.

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### **Cream Sponge Cake.**

Yolks 4 eggs, 1 cup sugar, 3 tablespoons cold water, 1½ tablespoons corn starch, flour, 1½ teaspoons baking powder, ½ teaspoon salt, whites 4 eggs, 1 teaspoon lemon extract. Beat yolks, add sugar, beat 2 minutes, add water. Put corn starch in cup and fill cup with flour. Sift with salt and baking powder and add to first mixture. Mix thoroughly and add beaten whites and lemon.—MRS. BARKER.

### **Sponge Layer Cake.**

2 eggs well beaten, 1 cup sugar, beat again, stir in 1 large cup of flour, small spoon butter, ½ cup boiling water. Add lastly 1½ teaspoons baking powder put in dry and beat 5 minutes. Bake in deep pie plate.

FILLING. ½ cup powdered sugar, 2 teaspoons cocoa, ½ cup butter, 1 teaspoon vanilla, 3 tablespoons strained coffee, stir until smooth, and spread when cake is thoroughly cold.—MRS. ROLAND POPE.

### **Devil's Food Cake.**

Part I. 1 cup brown sugar, 1 cup grated chocolate, ½ cup sweet milk.

Part II. 1 cup brown sugar, ½ cup butter, ½ cup sweet milk, yolks of 3 eggs, 2 cups flour, 2 teaspoons baking powder.

Put part first on the stove and let it come to a boil, cool and mix with part second, flavor with vanilla. Bake in three layers, and put together with white icing.

MILK FROSTING. 1½ cups sugar, ½ cup sweet milk, 1 teaspoon butter, ½ teaspoon vanilla. Boil sugar, milk and butter twelve minutes. Remove from stove, add the vanilla, and beat until of the consistency to spread.—MRS. GRACE HAHN.

### **Molasses Cake.**

½ cup sugar, ½ cup molasses, 1 egg, ½ cup sour milk, a mixing spoon of lard softened, 1 teaspoon each of soda, cloves, and cinnamon, a little salt, flour to make soft batter.—MRS. CHARLOTTE MESERVE.



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## Nut Cakes without Nuts.

$\frac{1}{2}$  cup sugar, 1 tablespoon butter, 1 egg,  $1\frac{1}{2}$  cups quaker oats, 1 teaspoon vanilla,  $\frac{1}{2}$  teaspoon salt. Drop on buttered tins.—MRS. F. E. BRIDGMAN.

## Nut Cake.

Scant  $\frac{1}{2}$  cup butter creamed with 1 cup sugar,  $\frac{1}{2}$  cup milk, 2 eggs beaten separately,  $1\frac{1}{2}$  cups flour (pastry),  $1\frac{1}{2}$  teaspoons baking powder, 1 teaspoon vanilla,  $\frac{1}{2}$  cup English walnuts, chopped. Cream the butter and sugar together, add the beaten yolks of the eggs, then the milk, flavoring, then the flour mixed with the baking powder, the walnut meats, and lastly the beaten whites of the eggs. Bake in bread pan from  $\frac{1}{2}$  to  $\frac{3}{4}$  hour.—MRS. JAMES WILSON.

## Orange Layer Cake.

1 cup sugar, 1 heaping tablespoon butter, creamed together, 1 egg, yolk of another, 1 cup milk, 2 cups flour (level), 2 teaspoons baking powder (rounded), a little of the rind of the orange. Bake in two layers in moderate oven.

FROSTING. 4 tablespoons orange juice, a little of the rind, confectioner's sugar to make a stiff frosting Put on when the cake is cold.—MISS WILLIAMS.

*Whip the cream in a china cracker jar. It is high so the egg beater cannot overbalance and fall out if left in the bowl, and its shape keeps the cream from spattering.—From "Good Housekeeping."*

## California Cake.

1 cup molasses,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup shortening,  $\frac{1}{2}$  cup sour milk, 1 egg, 1 teaspoon soda, 4 cups flour,  $\frac{1}{2}$  cup raisins,  $\frac{1}{2}$  teaspoon each of cloves, cinnamon, and nutmeg.—JULIA H. FISK.

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### Orange Pie.

1 egg, 1 cup sugar, 1 tablespoon melted butter,  $\frac{1}{2}$  cup milk, 1 $\frac{1}{2}$  cups pastry flour, 1 teaspoon cream of tartar,  $\frac{1}{4}$  teaspoon soda. Use white of egg for frosting.

FILLING. 1 tablespoon corn starch,  $\frac{1}{2}$  cup of sugar, 1 cup cold water, juice of 2 oranges, juice of  $\frac{1}{2}$  lemon, grated rind of orange, yolk of 1 egg. Cook in double boiler until it thickens, and when done add small piece of butter.—MRS. DREW.

### Orange Cake.

2 cups flour, 2 cups sugar, yolks of 5 eggs, whites of 3,  $\frac{1}{2}$  cup cold water, 1 teaspoon cream of tartar,  $\frac{1}{4}$  teaspoon soda, juice and rind of 1 orange.

FROSTING. Whites of 2 eggs beaten stiff with confectioner's sugar, juice and rind of 1 orange. Put between and on top.—MRS. MARTHA DOWNS.

### Delicious Cake.

1 cup butter, 2 cups sugar, 3 eggs, 1 cup of milk, 3 cups flour, 2 heaping teaspoons baking powder, 1 teaspoon flavoring. Cream butter and sugar, add yolks of eggs, beat; add milk gradually, then flour which has been sifted twice with the baking powder, and last of all the beaten whites and flavoring, and beat, beat, beat.—MRS. C. G. ROGERS.

### Hot Milk Cake.

Place upon the stove  $\frac{1}{2}$  cup milk, 1 tablespoon butter. Beat 2 eggs together with 1 cup sugar, 1 cup flour, 1 teaspoon baking powder. Then add the hot milk and butter and 1 teaspoon extract.—MRS. MURRAY.

### Cocoanut Cakes.

Whites of 2 eggs beaten stiff, 1 cup sugar and a slight pinch of salt in a bowl set into hot water. When lukewarm stir in a tablespoonful (slightly rounded) of corn starch. Vanilla to taste, then cocoanut enough to stiffen so you can mould into little balls; bake slowly about 20 minutes, or until nicely browned.—MRS. CLARK.

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### Fig Filling.

$\frac{1}{2}$  lb. figs finely chopped,  $\frac{1}{2}$  cup sugar,  $\frac{1}{2}$  cup boiling water, 1 tablespoon lemon juice. Mix ingredients in the order given, and cook in double boiler until thick enough to spread.—  
MABEL E. HOWE.

### Mocha Frosting.

1 cup powdered sugar, 2 teaspoons cocoa, butter size of egg, melted, 1 teaspoon vanilla, strong coffee enough to spread. (It takes about 1 tablespoon or so of coffee).—HATTIE DELLIT.

### Chocolate Frosting.

$\frac{1}{2}$  cup sugar, 2 squares chocolate, 3 tablespoons milk, 1 egg yolk. Melt the chocolate, add the sugar and the milk; cook in double boiler until smooth; add the yolk and cook one minute. Spread on cake.—MRS. I. C. STONE.



*A towel folded several times, placed in the bottom of the dishpan, will lessen the danger of breaking thin glasses in washing.—From "Good Housekeeping."*



### Sour Milk Gingerbread.

$\frac{1}{2}$  cup molasses,  $\frac{1}{2}$  cup sugar 1 cup sour, milk, stir well. Put two large cups of flour in the sifter, add  $\frac{1}{2}$  teaspoon salt, a teaspoon each of cinnamon, ginger, and saleratus, and sift twice, the last time into the mixing dish. Stir together, add 3 tablespoons melted lard, pour in your baking tin and bake in a moderately hot oven. This is nice baked in gem pans.—MRS. SIGSWORTH.

### Dr. Hibbard's Gingerbread.

1 egg, butter size of an egg, large  $\frac{1}{2}$  cup brown sugar, same of molasses,  $\frac{1}{2}$  cup sour milk with 1 small teaspoon of soda dissolved in it, 1  $\frac{1}{2}$  cups flour, ginger to taste, and spices if cared for. Beat sugar and butter, then the egg, add molasses, milk, sugar and flour.—MISS BROOKS.





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## Doughnuts.

1 egg, 1 cup sugar, 1 teaspoon melted lard, a little salt, 1 teaspoon saleratus,  $\frac{1}{2}$  teaspoon cream tartar,  $\frac{1}{2}$  cup sour milk, flour enough to make stiff, flavor with nutmeg and lemon. Have two kettles on range, one of boiling fat, the other of boiling water. Dip the doughnuts from hot fat into hot water kettle and quickly out again. This does away with all the indigestible part.—MRS. ADELBERT DOTY.

## German Pretzelchen.

\*  $\frac{1}{2}$  lb. butter and  $\frac{1}{2}$  lb. sugar creamed, yolks of 4 eggs, 4 egg shells full of milk, rind of 1 lemon, 1 teaspoon baking powder,  $1\frac{1}{4}$  lbs. flour. Roll out and cut in strips about 1 inch wide and form in pretzels. Let them stand over night in a cool place and bake next morning in not too hot oven.—MRS. CHARLES DELLIT.

## Snickernoodles.

1 cup sugar,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup milk, 2 cups flour, 2 eggs, 2 teaspoons baking powder. Drop on buttered tins and sprinkle with sugar and cinnamon.—MRS. BRIDGMAN.

## Hermits.

$\frac{1}{2}$  cup butter,  $\frac{3}{4}$  cup sugar, 1 egg, 2 tablespoons milk,  $1\frac{1}{2}$  cups flour, 2 teaspoons baking powder,  $\frac{1}{2}$  cup raisins chopped,  $\frac{1}{2}$  teaspoon cinnamon,  $\frac{1}{2}$  teaspoon each of clove, mace and nutmeg. Cream butter, add sugar gradually, then egg, raisins and milk. Mix and sift dry ingredients and add to first mixture. Roll a little thicker than ginger snaps and bake in fairly hot oven.—MRS. FREDERIC KNAPP.

## Timbales.

Into a small bowl put  $\frac{1}{2}$  of a cup of flour,  $\frac{1}{2}$  teaspoon salt, and 1 teaspoon sugar. Gradually add  $\frac{1}{2}$  cup milk, 1 beaten egg and a tablespoon of olive oil. Whip the batter with an egg beater until it is perfectly blended. Dip in the heated timbale iron, then fry in the hot fat.—MRS. BRIDGMAN.

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### Briars.

1 scant cup of lard, 1 full cup of milk, 1 teaspoon baking powder, salt and flour to roll.

FILLING. 2 cups stoned raisins, 2 lemons chopped fine, 2 cups sugar, 1 cracker, rolled.

Cut out crust the size of a small bowl and put small quantity of filling on, then fold over after wetting edges with milk.—  
MRS. E. G. BACON.

### Ginger Snaps.

Let 2 cups of molasses come to a boil; remove from the stove and stir into it slowly one large teaspoon soda; cream together in mixing bowl  $\frac{1}{2}$  cup sugar, 1 cup butter, 1 well beaten egg, 1 teaspoon ginger, flour enough to mix quite hard. Turn the hot molasses into the sugar and butter, then add the egg and ginger, and then flour. Roll thin, cut and bake quickly.—  
LOUISE C. DREW.

### Cream Puffs.

Cream puffs made by this recipe are excellent and were never known to fail to puff, as is sometimes the case with other recipes: 1 cup hot water,  $\frac{1}{2}$  cup butter, boiled together, stirring in a cup of sifted flour while boiling; when cold add 3 eggs not beaten, stir 1 egg at a time into mixture until the result is a smooth paste. Drop into 12 well-buttered and heated round muffin tins, bake in hot oven 25 minutes, being careful not to open the oven door more than is absolutely necessary.

CREAM FILLING. 1 cup milk,  $\frac{1}{2}$  cup sugar, 1 egg, and 3 tablespoons flour. Boil as for any custard, flavor with vanilla. When both this and the shells are cool make a little slit in side of puff and fill. Or, if preferred, fill with beaten cream, sweetened and flavored.—MRS. FRANK ROBERTS.



*"It is one question how to get plenty of a thing, and another, whether plenty of it will be good for us."—Ruskin.*

.. PAGE ..

# Ladies' Hatter

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## Puddings, Pies, and Fancy Desserts.



*"Oh, bother such a cook book! I've been all through it twict, an' it doant give no fancy dishes wot kin be made out of bread and water."—Life.*



### English Plum Pudding, without Eggs.

Take  $\frac{1}{2}$  lb. flour,  $\frac{1}{2}$  lb. sugar,  $\frac{1}{2}$  lb. suet (minced fine), 6 oz. raisins, 6 oz. currants, 1 oz. candied lemon peel and 1 oz. citron, and mix all together. Have  $\frac{1}{2}$  lb. potatoes and  $\frac{1}{2}$  lb. carrots, cooked well, weighed, and mashed to paste with a good tablespoon molasses, then mix all together, and keep stirring and rubbing till it becomes a stiff dough. Put no liquid in or it will be spoiled. Set away over night (or it will keep in crock for weeks), then put in steamer and cook 4 hours, and it will keep a long time cooked. Serve with hard or soft sauce.

**GOOD SAUCE.** Butter size of large hen's egg, 1 cup sugar, heaping tablespoon flour, 2 tablespoons vinegar, 1 egg, 1 teaspoon vanilla. Melt butter and mix in flour, beat egg and mix with sugar, put vinegar in with butter and flour, and pour on 1 cup boiling water; add sugar, egg, and vanilla. Boil till thick.—MRS. FORBES.

### Poor Man's Pudding.

1 cup molasses, nearly 2 teaspoons soda, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon salt, 3 cups flour,  $\frac{1}{2}$  cup butter (melted), 1 egg, 1 cup milk or water. Steam 3 hours.

**SAUCE.**  $\frac{1}{2}$  cup butter, 2 cups sugar, 3 teaspoons corn starch, whites of eggs (beaten stiff), boiling milk, vanilla.—MISS WILDER.



*"A morsel for a monarch."*

### Snow Pudding.

2 tablespoons corn starch, 2 tablespoons sugar, salt, wet up in a little cold water, turn in boiling water to make a stiff starch, and cook 2 or 3 minutes. While stirring mix the whites of 2 eggs thoroughly in the starch. Flavor with vanilla.

SAUCE. Yolks of 2 eggs,  $\frac{1}{4}$  cup sugar, 1 teaspoon corn starch,  $1\frac{1}{2}$  cups milk, salt. Let milk come to a boil and stir all together until it begins to thicken. Flavor.—MRS. SIGSWORTH.

### Chocolate Bread Pudding.

1 pint stale bread crumbs, 2 squares chocolate, 6 tablespoons sugar, 2 eggs,  $\frac{1}{4}$  teaspoon salt, 1 quart milk. Soak bread in milk until creamy, melt chocolate, add half the sugar, and mix gradually with bread and milk. Beat eggs, add remainder of sugar, and salt, and beat thoroughly into the first mixture. Turn into a buttered dish and bake slowly one hour.

CREAMY SAUCE. Whites of 2 eggs,  $1\frac{1}{2}$  cups powdered sugar, 1 cup ordinary cream (top of can will answer), and little vanilla.—MRS. BRIDGMAN.

### Chocolate Pudding.

Yolks of 2 eggs,  $\frac{1}{4}$  cup sugar, 1 teaspoon butter,  $\frac{1}{4}$  cup milk, 1 cup flour, 1 teaspoon baking powder, 1 square chocolate. Steam good  $1\frac{1}{2}$  hours.

SAUCE. 1 cup powdered sugar, whites of 2 eggs, 1 tablespoon butter and a little vanilla.—MRS. E. G. BACON.

### Chocolate Pudding.

2 cups bread, broken up, 2 cups milk, 1 square chocolate. Bake  $\frac{1}{2}$  hour or until of pudding consistency, stirring 2 or 3 times.

SAUCE. 1 egg, well beaten,  $\frac{1}{4}$  cup sugar, 1 teaspoon vanilla, beaten until light.—MRS. BARKER.

*"Things are not always what they seem."—Publius Syrus.*

### Macaroon Pudding.

Yolks of 4 eggs well beaten, add  $\frac{1}{2}$  quart of cold milk, 1 cup sugar and 2 tablespoons gelatine dissolved. Stir the mixture over the fire until it boils. Beat the whites of eggs until stiff, and flavor with vanilla. Put all in a mould, and throw macaroons carelessly in the mixture.—MRS. C. E. BUSHEE.

### Macaroon Cream.

$\frac{1}{2}$  box gelatine, in 1 pint of milk, stir over hot fire until dissolved. Beat the yolks of 3 eggs, and add  $\frac{1}{2}$  cup sugar, stir into the gelatine and milk, over fire, until soft custard. Remove from fire, and stir in the beaten whites of eggs, and 10 macaroons broken up fine.—C. E. HOWE.



*A teaspoonful of brown sugar added to a pint of paste has proved a help in securely fastening labels on tin, wooden, or glass preserve jars.—From "Good Housekeeping."*



### Fig Pudding (Steamed).

$\frac{1}{2}$  lb. figs, 2 quarts bread crumbs,  $\frac{1}{2}$  cup butter, 4 eggs. Chop the figs and add the butter and cook fifteen minutes, then add the eggs and bread crumbs and steam 1 hour. Serve with sauce or creamed butter and sugar.—MRS. J. E. MURCH.

### Orange Pudding.

Peel 4 oranges, cut in small pieces, add 1 cup sugar. Scald 1 qt. milk, add 4 tablespoons corn starch, wet up in a little cold water, and the yolks of 2 eggs well beaten and stir until it thickens. Pour the mixture over the fruit and sugar while hot. Beat the whites and frost.—MRS. SIGSWORTH.

### Lemon Jelly.

Soak  $\frac{1}{2}$  box Cox's gelatine in  $\frac{1}{2}$  cup cold water until soft, add 1 cup of boiling water, and  $\frac{1}{2}$  cup lemon juice, sugar to taste. Strain into a cold, wet mould.—MISS WILDER.



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### Strawberry or Raspberry Sponge.

1 cup of raspberries or strawberries,  $\frac{1}{2}$  box gelatine,  $1\frac{1}{2}$  cups water, 1 cup sugar, juice of 1 lemon, beaten whites of 4 eggs. Soak gelatine in  $\frac{1}{2}$  cup water. Mash the berries and add half the sugar to them. Boil the remainder of the sugar and the cup of water gently 20 minutes. Rub berries through a hair sieve. Add gelatine to boiling syrup, take from the fire and add berry juice. Place the bowl in pan of ice water, and beat with egg beater five minutes. Add beaten whites, and beat till it begins to thicken. Pour into well wet mould and set on ice. Serve with whipped cream. Easily made and very good.—L. HEERDE.

### Caramel Custard.

Put 1 cup sugar in spider and brown it over the fire until it is dissolved and almost burned. Then pour upon it a cup of hot water and let it dissolve again until there are no lumps. Make custards to bake and flavor with the caramel instead of nutmeg. The caramel flavoring will keep if desired and can be used for ice cream or puddings, according to taste. The custard should be the color of café au lait.—MRS. ROBERT FORD, Hyde Park.

### Banana Dessert.

Cut 3 good sized bananas into slices. Squeeze the juice of 1 lemon and pour over them. Sprinkle a small quarter of a cup of sugar over all. Mix well, and let it stand for an hour in a cold place. Just before serving stir well.—MRS. FRED. KNAPP.

### Lemon Cream Pudding.

Beat yolks of 4 eggs with 4 tablespoons sugar. Add juice and grated rind of 1 large lemon or 2 small ones, and 2 tablespoons hot water. Place in top of steaming teakettle and allow it to simmer until it thickens. Remove from fire and stir in the whites of four eggs beaten stiff with 3 tablespoons of sugar. (To be eaten cold).—PHOEBE CORNISH COTTLE.

### Indian Pudding.

½ teacup Indian meal stirred into 1 quart warm milk, stirring constantly until it boils; then take from stove and add one teacup molasses, ½ cup sugar, 1 egg, teaspoon salt, tablespoon ginger or cinnamon, or ½ of each. Butter the pudding dish, pour in mixture, and add 1 quart cold milk without stirring, and bake 4 hours. To be eaten with cream.—MRS. I. C. STONE.

### Baked Indian Pudding.

1 quart milk, 3 tablespoons Indian meal, ½ cup molasses, ½ teaspoon each salt and ginger. Scald milk and pour over molasses and milk. Bake 3 hours in a slow oven.—MRS. EDITH M. DREW.

*Stewed prunes, pitted, spiced to taste with vinegar, cinnamon and cloves, sweetened and cooked to the right consistency, make a delicious spiced sauce to serve with chicken, turkey or veal.—From "Good Housekeeping."*

### Yorkshire Pudding.

2 heaping tablespoons flour, ½ teaspoon salt, 1 egg, 1½ cups of milk. Put flour in bowl, add salt and drop the egg without beating into the flour, add a little of the milk and beat into a smooth batter, add the rest of the milk, beat all together; then heat a biscuit tin, pour into it some hot fat from the roast, about ½ cupful, then pour the batter into the middle of the fat, and bake in a very hot oven about 10 minutes. It will raise up and brown on the top. Then cut into squares and serve with beef or lamb gravy.—MRS. CHARLES WHITNEY.

### Lemon Pie.

1 lemon, 1 cup raisins, 1 egg, ½ cup sugar, ½ cup molasses. Chop the lemon peel very fine, and use all the strained juice. Chop the raisins. Beat egg, and add sugar and molasses. Bake with an under and upper crust.—MRS. A. A. DOTY.

*Do not cut a hard-shelled squash with an axe or hatchet, use a saw instead.—From "Good Housekeeping."*



### Squash Pie.

1½ cups stewed and sifted squash, 1 cup milk, ½ cup sugar. ½ teaspoon salt, 1 saltspoon cinnamon, 1 egg. Roll under crust to fit plate and fill with mixture.—E. F. KINGSBURY.

### Mock Mince Pie.

1 cup sugar, ½ cup butter, 2 eggs, 1 cup molasses, ½ cup vinegar, 5 Boston crackers rolled, 1 teaspoon (not heaping) of clove and cinnamon, part of a nutmeg, and nearly 1 cup of boiling water. Cook this mixture in double boiler till it thickens. This receipt will make three common sized pies.—MRS. CLARK.

### Apple Grunt.

(A very old receipt used by Cape Cod and Nantucket folks.)

Pare and cut up apples enough to make 2 quarts. Put into a buttered agate ware kettle. Scatter over the top a piece of butter the size of a walnut which has been broken into small pieces. Pour over this 1½ cups of best Porto Rico molasses, and ½ cup of the dark gingerbread molasses. Make dumplings and put on top. Cover kettle and set on front of stove and cook (boil) 20 minutes, and then put back where it can simmer 20 minutes more but will not burn. The pudding ought to be done in 20 minutes, but the flavor of the apples is improved by the longer cooking.—H. C. COTTLE.



*"Who'll dare deny the truth,  
There's poetry in pie."*

—Longfellow.

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*"I always thought cold victuals nice,  
My choice would be vanilla ice."*

*—Holmes.*



### Vanilla Ice Cream.

1 quart milk,  $\frac{1}{2}$  pint cream, 1 cup sugar, 2 tablespoons vanilla, 2 tablespoons gelatine soaked in a little cold water till soft. Freeze as usual.—Mks. F. C. ROBERTS, Braintree.

### Ice Cream.

1 can condensed milk, 1 quart milk, 3 eggs, 3 tablespoons sugar, extract to taste. Freeze.—MRS. H. E. WHITNEY.

### Orange Ice Cream.

1 quart milk, 1 pint cream, 2 cups sugar (or more if needed), 3 eggs, grated rind of one and juice of 5 medium sized oranges (if oranges are not good flavor add juice of 1 lemon). Put 1 pint of the milk on in double boiler and when hot stir in beaten eggs and sugar, cook until like thin custard. Take from fire, strain, let cool, add cream, whipped, and orange juice. Freeze immediately.—MRS. C. G. ROGERS.

### Pineapple Milk Sherbet.

Chop pineapple fine, let it dissolve an hour or so with  $\frac{1}{2}$  cup water, then add  $1\frac{1}{2}$  cups sugar and juice of 1 lemon. When ready to freeze, put 1 quart milk into the freezer, then add the pineapple mixture.—Miss WILLIAMS.

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### Pineapple Sherbet.

5 pints milk, 1 can pineapple, small size, 3 cups sugar, juice of 3 lemons, mix and freeze. This makes 3 quarts and is very good.—MRS. A. E. BULLARD.

### Pineapple Sherbet.

2 large pineapples,  $1\frac{1}{4}$  lbs. sugar, juice of 2 lemons, 1 quart water. Boil sugar and water for 5 minutes, take from fire, add juice and pulp of pineapples and lemons, and strain through a cloth. When partly frozen, add the beaten white of an egg.—MISS COTTLE.

### Strawberry Sherbet.

2 quarts strawberries, 1 pint sugar, let stand 2 hours, then strain. 1 tablespoon gelatine soaked in  $\frac{1}{4}$  pint warm water two hours, then add 1 pint cold water. This will nearly fill a 3-qt. freezer when frozen.—MRS. CLARK.

---

### Candies.



*"Sweets to the sweet."*



### Molasses Candy.

1 cup sugar, 2 cups molasses, 1 tablespoon vinegar, butter the size of a hickory nut. Boil 20 minutes, or until it hardens in cold water. Pour on buttered plates and pull as soon as cool.—MRS. I. C. STONE.

### Chocolate Fudge.

2 cups sugar, 1 cup milk, 2 squares chocolate, butter size of an egg,  $\frac{1}{4}$  teaspoon vanilla. Boil 10 minutes.—MABEL E. HOWE.



### Chocolate Caramels.

1 cup molasses, 1 cup milk, 2 cups sugar,  $\frac{1}{2}$  cake chocolate, butter the size of an egg, vanilla to taste.—MISS WHITNEY.

### Candy Drops.

Time, one hour. Articles, sugar, lemon, and water.

Boil 1 pound sugar in  $\frac{1}{2}$  pint water until it will crack when dropped in water, flavor with lemon; then pour in small drops on buttered paper and set aside to cool.—MISS WHITNEY.

### Candied Orange Peel.

Navel or any thick-skinned oranges are best. Throw peel as collected into salted water to keep it fresh until used. When a dozen or more peel are collected turn off water and boil, changing water twice or more until no longer salt and until you can run a straw through the peel. Make a syrup of  $1\frac{1}{2}$  pints sugar, and 1 pint water. Cut peel into small pieces and boil in syrup until it is all boiled away. Spread on sugared platter to dry. Next day dip each piece in sugar and allow to dry thoroughly before placing it in jars away from the air.—MRS. ROBERT FORD.

### Chocolate Peppermints.

White of 1 egg, 2 tablespoons water, 20 drops peppermint. Beat egg until broken, stir in enough confectioner's sugar to stiffen so that it can be moulded into drops with the hands. Dip into melted sweetened chocolate with a fork and cool on paraffine paper.—MRS. BARKER.



*One way of ridding the house of flies is to put into an atomizer some oil of lavender, slightly diluted. Spray it freely into the air. This leaves a delightfully fresh odor in the house.—From "Good Housekeeping."*

## Chafing Dish.



*"Such stuff as dreams are made of."—"Tempest."*



## Welsh Rarebit.

1 lb. mild cheese, yolks of 2 eggs, small pinch of cayenne pepper, piece of butter size of an egg,  $\frac{1}{4}$  cup sweet milk. Put into double boiler and let melt until smooth. Beat whites of eggs until stiff and add to the mixture after it is taken from the stove. Then spread on saltine crackers. This will make enough for 8 persons.—MRS. GEORGE BOWDITCH.

## English Monkey.

Soak 1 cup of bread crumbs in 1 cup of milk 15 minutes, add 1 beaten egg,  $\frac{1}{4}$  teaspoon salt, and a few grains of cayenne; melt 2 tablespoons of butter and add  $\frac{1}{4}$  cup cheese cut fine. When hot add the bread mixture and cook 4 minutes. Serve on toasted bread or crackers. This is a good substitute for rarebit and not so rich. Also a good supper dish.—MABEL HOWE.

## Chafing Dish.

1 cup milk, 2 tablespoons butter, 1 heaping tablespoon flour, salt and pepper. Cook till nice and creamy, then add a can of shrimps and  $\frac{1}{4}$  can peas. Serve on crackers or toast.—MRS. ROBERTS.

## Drinks.



*"How well my comfort is revived by this."—Romeo and Juliet.*



### Cue Alley Punch.

Boil  $1\frac{1}{2}$  cups sugar and 1 pint water for about 7 minutes—to a syrup. Add a large pineapple, shredded, and the juice of 3 lemons. Stand for  $\frac{1}{2}$  hour, and then strain, pressing the pineapple pulp. Before serving add a quart of ice water, and "trim" with strawberries, raspberries, cherries, or sliced bananas. Tastes like more!—F. E. BRIDGMAN.

### Lemon Squash.

Grate the yellow rind of 3 lemons and add 2 lbs. sugar to 1 quart water and bring to boiling point. Boil just 5 minutes and strain. Add the juice of 12 lemons and strain again. At serving time dilute this with Apollinaris water. This makes an excellent drink.—MRS. CHARLES DELLIT.

### Raspberry Shrub.

3 quarts of berries, 1 pint vinegar. Let stand 1 day, strain. Add 1 lb. sugar to 1 pint of juice; boil the whole  $\frac{1}{2}$  hour, strain and bottle.—MABEL HOWE.

### Grape Juice.

3 bowls grapes, 2 bowls water, boil until grapes are very soft, then strain. Add 1 bowl sugar and boil 15 minutes. Put up in lager beer bottles if you can get them as they are tight. If not any bottle and seal cork in with wax.—MISS CORTLE.

## Pickles.



*"If you can't be a golden pippin,  
Don't, for spite, turn crabapple."*



## Chili Sauce.

Scald and peel 50 good sized tomatoes, 8 large red peppers, and 5 onions. Chop the onions and peppers separately, add 4 level tablespoons of salt, 4 cups vinegar, 3 cups of sugar, and stew 3 hours. Bottle boiling hot. I made half the quantity and it was very nice.—MRS. DOWNS.

## Picallili.

1 peck green tomatoes, 1 quart small onions, 1 quart peppers 2 lbs. brown sugar, 6 cups vinegar, and a handful of mixed spice. Cut tomatoes, peppers and onions up overnight, sprinkled with  $\frac{1}{4}$  cup salt, then drain in the morning, and put in kettle with other ingredients, cook slowly on stove till done (about 4 or 5 hours). Excellent.—MISS WILDER.

## Mustard Pickle.

2 quarts chopped onion, 2 quarts cucumbers, 2 quarts green tomatoes, 12 chopped peppers, 4 heads celery (medium size), 2 heads cauliflower cut in small pieces (chop the stalk with the rest). Stir all well together with 2 cups salt, let stand over night. In the morning drain and place on stove with vinegar and cold water, half and half, scald and drain again.

Make dressing of  $\frac{1}{4}$  lb. ground mustard,  $\frac{1}{4}$  ounce celery seed,  $\frac{1}{4}$  ounce tumeric, 2 cups sugar. and a heaping cup of flour. Stir into 3 quarts and 1 pint of boiling vinegar, let it boil a few minutes to thicken, and then pour over pickles and mix thoroughly. This makes 8 quarts.—J. F.

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